NEW ENGLAND FARMER.

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AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

FARMERS' WINTER EVENINGS.

No class of the community have more leisure during the evenings of winter, than practical farmers; and it may, perhaps, be a question worthy their consideration, whether those living in the same neighborhood, can enter into any arrangement, to appropriate a portion of this leisure time, to aiding each other, in the cultivation of their social, intellectual and moral faculties, or in the skill and success of their important and dignified employment.

The instruction and pleasure received by myself, a winter or two since, at weekly meetings with a few practical farmers, are fresh in my recollection; and two volumes of notes taken from statements of the observation and experience of the various members of the association, still remain, as satisfactory proof, that social, intellectual and moral improvement, was not the only advantage derived from the meetings, but that much practical instruction was received by all who attended them.

If I understand the object of a few articles of association, entitled "American Lyceum," published in your last number, it is to furnish farmers and others, with an opportunity to aid each other by reading, communications, and discussions upon subjects relating to their professions. Indeed it is well known that those branches of the Lyceum, already in operation, have had many *practical* and interesting discussions and communications, both upon agriculture and the mechanical arts, as well as the other various relations of human society.

It is hoped that farmers in every town in New England at least, will give the subject an early and serious consideration; and that many will be induced to make arrangements, to devote a few evenings of the approaching autumn and winter, to the benevolent and dignified object of aiding each other in the improvement of their minds, their hearts, and their farms.

On a future occasion I may ask a place in your paper for a few practical questions upon agriculture, as proper for discussion at social meetings.

FRANKLIN.

FOR THE NEW ENGLAND FARMER.

STACKING HAY.

MR FESSENDEN—Perhaps it may prove beneficial to communicate to the public a mode of stacking which has been put in practice in this town. A foundation being laid adjoining the side of a barn, proceed to mow up the hay in a square or oblong body, quite to the eaves on the barn, on the inner side of the mow or stack; and on the outer side to such height as to give a proper descent. Drive into the plate three or more hooks, directly under the gutter. Lay on the outer side of the stack a joist to support the rafters, which should be of sufficient length to reach from the hooks (with which they are connected by plate hinges riveted on the under side) to the outer edge of the stack; the rafters to be covered with boards, laid on clapboard fashion. This roof may be raised and lowered for the purpose of putting in and taking out hay, and will effectually secure the top of the stack from wind and rain.

DORCHESTER.

FOR THE NEW ENGLAND FARMER.

DESTROY THISTLES.

MR. FESSENDEN,—I was pleased to observe in your last, the subject of the Canada thistle again brought to view. I allude to the piece signed "a farmer," from the Massachusetts Spy. [page 13 of the current volume.] I have no doubt of the efficacy of salt, or strong brine, in destroying this worst of all pestiferous weeds. I destroyed the most of what few I found on my farm last year, with some refuse beef brine, without the trouble of cropping them down; though I think it best to crop them, even under ground. Indeed the cropping or cutting down, should be attended to before this time of the year, if nothing more is done; in order to prevent their spreading. Its downy seeds are now in this vicinity wafted about in the air by every wind—they just begin to be let loose, and will propagate far and wide. It is matter of astonishment, that so little attention is paid to the subject. Farmers were informed several years ago, of the efficacy of the above method of destroying the thistle, or one quite similar, in vol. ii. p. 411 of the New England Farmer, and yet they still neglect to make use of it.* I understand some proposals have been made in our State Legislature on the subject; perhaps that body may think it a subject worthy their attention. But much might be done by individuals, if all would be awakened to a sense of its importance.

Salt, that has been used for salting imported hides, and for salting the bottoms of vessels may sometimes be purchased for a trifle; and farmers may be assured that if applied, it will destroy thistles, as well as any other tree or plant.

Lynn, Aug. 4, 1828. A FARMER.

* The following is an extract from the passage alluded to: "Cut off each thistle about half an inch below the surface of the ground, and then put on it a gill of coarse salt. Fish brine may be used instead of salt, and will answer the same purpose. If in a bed of these thistles, a few should escape the first year, the above operation should be carefully performed on them the year following. The summer season, when the thistles are in full growth, is the proper time for doing this business."

THE SEASON.

Extract of a letter to the Editor of the New England Farmer, dated Florida, N. Y. July 29, 1828.

We have had a very favorable season, our crops of all kind are good. Barley (our staple produce) is remarkably fine, and is now going rapidly into our barns. Our meadows were never better, and our fields of Indian corn are luxuriant—while our gardens please the eye, and contribute an abundant supply for the kitchen.

Preventive against moths.—Calamue, or sweet flag root cut in thin slices and scattered among woollens of any kind, will effectually repel the assault of this destructive insect.

AUGUST.

From the middle of August to the middle of September is said to be the best time for sowing winter rye. By sowing early you provide green food for sheep late in the fall and early in the spring, and by early sowing, and feeding in the fall the roots of the grain take such firm and extensive hold of the soil that they are less liable to be thrown out of the ground by frost, or winter-killed. When sowed so early three pecks of seed will be sufficient. Preserve your sheep from the gad-fly, which causes worms in the head, by keeping their noses continually smirched with tar from the middle of August to the latter part of September. If you mix a little fine salt with tar, and place it under cover where your sheep can have access to it no doubt they would keep their noses sufficiently smutted with tar to prevent the troublesome assiduities of the buzzing belligerent, who so often plants the seeds of death in the nostrils of one of the most useful and inoffensive of the four-footed friends of the farmer.—*New England Farmer's Almanac.*

HORN SHAVINGS.

Horn chips and shavings can be procured in considerable quantities wherever the manufacture of combs is extensively carried on. They are admirably prepared for the purposes of manure, either for land under tillage or as a top dressing for grass grounds, and when judiciously applied in either case, they have seldom if ever failed to make a rich return. As a manure for potatos and corn they are found valuable; when applied to either at the time of hilling, covering them with the soil, the good effects are immediately perceptible. The application of fifty bushels to the acre at the time of seeding a field of rye, in the autumn, would much improve the crop, and much more improve the land, if to be laid down to grass. It has been thought, that laying in a dry sandy soil, under grass, in a dry season, was injurious; it is probable, under such circumstances, the crop was not benefitted, but if there was enough grass to cover the shavings from the scorching sun, the succeeding crop would be materially increased by the application. But a situation in which there is no doubt of their efficacy, is, strong moist land under grass, the improvement of the crop from the first is very visible, and it continues for years. It is a warm, stimulating, permanent manure, and were it within reach of the generality of farmers, more might be said to encourage them to use it. Let any one who has the opportunity make the trial of it, and he will hardly fail to discover its value. The usual price is about ten cents per bushel.—*Notes to Davy's Agric. Chem.*

TURNIPS.

In Kent's Hints, page 128, is the following on turnips.—In crops they answer three great purposes; to *clean the ground; support live stock*, a vast deal; and *prepare for other crops*; particularly for barley and clover, or grass-seeds. The *turnip crop* is the Norfolkman's sheet anchor; and he spares it no pains. The stubble of wheat, barley, or oats, is preferred for bringing on turnips. They plough very shallow: so as to skim off the rough sur-

face only, some time before Christmas. In the following *March* it is well harrowed (their soil is a sandy loam) and then is cross ploughed to its *full depth*. In *May*, it is ploughed again, the same depth, and if dry weather and the soil stiff, immediately *harrow* after this ploughing. By the first of *June*, it ought to be perfectly clean. Now, 10 good cart loads of *manure* are laid on an acre, regularly spread, and ploughed in quite *fresh*, half the depth of the other ploughing.—It thus is left till about the 21*st. of June*; and then is well *harrowed*, to blend the soil and earth together.—It is then *ploughed* to its *full depth*, and harrowed, once only, the way it is ploughed. The seed is then immediately sown, on the *fresh* earth;* *not even waiting for the ploughing a second ridge.* A quart of seed an acre is sown. The seed is *harrowed in* twice, the same way the ground was ploughed. The *harrow* is short tined, and the lighter the better.

The nicest part of the turnip husbandry now remains to be observed: It is *hoeing*; without which *all* the former labor is thrown away.—When the plants cover *three inches* in diameter, *hoe* them with a 10 inch hoe; and set them at 15 inches apart; without regard to the apparent health in the choice of those left. About 10 or at most 14 days after the first hoing, the ground is *hoed* a second time, so as to *stir the mould* effectually between the plants, and to check weeds.—About 14 or 20 days after the 29th. September, the turnips are fit for consumption, and so to April, unless frost injures them.—Where the land is *wet* the *whole* are *drawn*, and fed in cribs. On *light dry land*, every other ridge is drawn.

He adds, 20 acres of a good crop of turnips *fatten* 15 or 16 bullocks, and *support* 10 followers or store cattle for 25 weeks; or of sheep, as 8 to 1 bullock. But the greatest advantage is in *cleaning, meliorating* and *preparing* the soil for other crops.

To save turnips in the field, they sink some beds in the ground where they grew, about two feet deep, of a considerable width, and lay 5 or 6 layers of turnips in them, one upon another, with a little *fresh earth* between two layers, and cover the top over with straw, to keep out the frost. Or pile them up in small stacks, with the greens outward, and a little clean straw between every two layers; and lastly cover or skreen them with wattles lined with straw.†

* In Maryland, turnip seed is usually sown a full month later than this.

† At Wye, with intention to try a new mode, my turnips were sown in broad-cast, thick. A plough having a narrow fin without its mould board, was run through the young plants, carefully, for leaving them on a narrow slip of earth. Handhoes followed, working across the rows, and cutting near a foot width of the plants quite up; the hoers stopping occasionally to thin the clusters of turnips left by the hoes. A double mould board plough afterwards run through the intervals, heaves up the earth on each side and leaves the plants on clean ridges. Advantageous as this proved, I could not procure it to be repeated more than once more, a few years afterwards. Overseers are as fixed to old habits as the negroes under them; and I was much abroad on other business. I have indeed always found the negroes better disposed to execute my designs, than the overseers, who invariably are attentive and ingenious in taking short cuts for slurring over all work, to soon get rid of it and go a frolicking. I usually sowed near the end of July though I felt disposed to break through the practice; and sow a *little later*, for saving them before they were old in growth when they incline to be open and spongy, and therefore do not keep so well as younger turnips, close and in full vigor. In that country turnips are but little hoed and that slovenly: and to thin the plants the country people think would be destroying what they had done. They count the turnips by the *number* of plants, rather than by the *quantity* of the roots.

Turnips in rows, having 12 or 14 inch intervals. *Every other row taken up* and saved, would leave intervals 24 to 28 inches wide. Cover the remaining turnips with long dung: then in November, before the frost sets in, dip deep a double mould board plough, and heave the earth on the turnips, to stand the winter. Make the experiment. Such a plough is highly valuable on many occasions. It especially saves 2 or 3 bouts in clearing out, when ploughing maize. Of *potatos* every other row taken up would leave 3 feet intervals between the rows of remaining potatos. The haulm cut off and laid on these potatos, may then be covered by the earth heaped on them by a stout double mould board plough; for keeping this half of the crop through the winter. It may be first tried in a few rows.

KITCHEN GARDEN—AUGUST.

Several crops are to be sowed this month for winter and the next spring and early summer crops; as cabbages, cauliflowers, onions, carrots, spinach, and some principal crops planted for late autumn and winter supplies. In this month, digging vacant ground is required for sowing and planting several fall crops. All new planted articles must be watered, and diligent attention paid to the destruction of the weeds before they grow large, or come to seed.

Asparagus, which will be now all run to seed, must be kept clean from weeds, which is all the culture they will require till October or November, then to have their winter dressing.

Sow cauliflower seed about the latter end of the month, to stand the winter, in frames, handglasses and warm borders, for the early and general summer crop, next year; and for which remark the above time, for if the seed is sown earlier, they will button or run in winter; and if later, they will not attain due strength before that season. If the weather is dry, occasionally water them, and let them be shaded from the mid-day sun.

Earth up the former planted crops of celery, repeating it every week according as the plants advance in growth. Do it moderately on both sides the rows, but be careful not to clog up the hearts.

Cucumbers in frames, &c. may now be fully exposed by removing the glasses. Picklers, or these in the open ground, will now be in full perfection. Gather those for pickling while young two or three times a week. While the weather continues hot, daily water the plants.

In dry weather hoe various crops in rows, to kill weeds, loosening the earth about, and drawing some of the stems of the plants, to encourage their growth.

Sow cos, cabbage, and Silesia and brown Dutch lettuces, in the beginning and middle of the month; and towards the latter end for successional crops the same autumn, and for winter supply, and to stand the winter for early spring and summer use. Plant and thin lettuces of former sowings a foot distant.

Onions being now full bulbed, and come to their mature growth, should be pulled up in dry weather, and spread in the full sun to dry and harden, for a week or a fortnight, frequently turning them to ripen and harden equally for keeping. Then clear them from the gross part of the stalks and leaves, bottom fibres, any loose outer skins, earth &c. and then house them on a dry day.

Sow winter onions both of the common bulbing and Strasburg kind, for the main crops to stand the winter to draw young and green, some for use in that season, but principally for spring supply; and some of the common onions also to stand for early bulbing in summer. The common onion is mildest to eat, but more liable to be cut off by the frost than the Strasburg onion. This never bulbs and is of a stronger hot taste than the other, but so hardy as to stand the severest frost. The White Portugal Onion is the finest sort for fall sowing.

Potatos may now be dug up for use in larger supplies than last month, but principally only as wanted, for they will not yet keep good long, from their not having attained their full growth.

Sow an autumn crop of Radishes, both of the common short top and salmon kind. Likewise turnip radish, both of the small white, and the red, for autumn, and the principal crop of black Spanish for winter; and hoe the last sown to six inches distance.

Sow the prickly-seeded, or triangular-leaved spinach, for the main winter crop, and for next spring that sort being the hardiest to stand the winter.—Sow some in the beginning and some towards the latter end of the month, each in dry-lying rich ground exposed to the winter sun.

Hoe the last sowed turnips eight inches distant in the garden crop; but large sorts, in fields or extensive grounds, must be thinned ten or twelve inches or more.

Be particularly attentive to gather all seed that are ripe before they disseminate. Many sorts will now be in perfection; you must therefore cut or pull up the stalks, bearing the seed, and lay them in the sun to dry, &c. as directed in July.

MODE OF PRESERVING POTATOES.

The following process for preserving potatoes has been recommended by an English writer, which he states "will preserve all the nutritious parts of this valuable root for years."

"Let the potatoes be *particularly* well washed, then put into the cider mill and ground to a perfect pulp; put this pulp under a powerful press, (in hair cloths, as in cider making), and press it as dry as possible: then take it from the press, and put it upon the hop kiln, and carefully and well dry it; and then let it be packed in casks, or kept in any other manner, so that it be always preserved in a completely dry state."

KELP, OR CRUDE SODA.

[Concluded from last week.]

France was in the habit of depending principally upon foreign countries, for the supply of crude sodas, until the period of the revolution. In consequence of the wars lighted up by that event, she found herself cut off from the rest of Europe, and compelled either to abandon some of her most important manufactures, or to find within herself the means of supplying the raw materials. She was entirely destitute of many articles of daily, and indispensable use. Surrounded by enemies, she had not even the means of obtaining nitre for preparing gun powder for her armies. This state of things, and the great political excitement that existed at the time, resulted in prodigious and successful efforts, to supply herself from sources which had not before been thought of. The value of the physical sciences under these circumstances was perceived, nor is there perhaps a period in their history more honorable than this. No longer confining herself to the closet and laboratory, philosophy went forth, and relieved with her

treasures, the distresses of the state. In the enthusiasm of the moment, the usual motives of human action seemed suspended; especially among men of science, every thing like private interest seemed lost sight of, in a desire to promote the public good. Important discoveries in the arts, which, if practised in secret, must have yielded immense emolument, were freely promulgated for the good of the republic. In this honourable competition of the sciences, chemistry stood pre-eminent. The most eminent chemists in France, were formed into committees, by the committee of public safety; the results of their investigations will be found in the early volumes of the *Annales de Chimie*, forming the most valuable series of papers on chemistry, applied to the arts, that can perhaps be found in the history of the sciences.

Among the most important of these papers is the report of Messrs. Lelievre, Pelletier, d'Arcet, and Girard, on the best means of extracting soda from sea salt. This led to the extensive manufactory of artificial soda in France, which is at present not only principally employed in their own manufactories, but has become a considerable article of export. The process recommended by the committee, and which, with some modifications, is still practised, was invented by Messrs. Leblanc and Dize. The process is briefly this:—it consists in decomposing the muriate of soda, by sulphuric acid. The sulphate of soda, thus formed, is intimately united, in certain proportions, with charcoal and chalk pulverized. By the application of a suitable temperature, in a reverberatory furnace, a somewhat complicated series of chemical changes takes place. It has been supposed that sulphate of soda is decomposed, a part of the sulphur of the sulphuric acid, being consumed in the form of sulphurretted hydrogen, forms slight explosions, and exhibits the appearance of fire works, while the unconsumed sulphur remains in combination with a portion of soda and lime, forming hydro-sulphurets, sulphates, and sulphites. In the meanwhile, the carbonic acid of the lime, and that formed by the combustion of the charcoal, unite with the soda, and form the carbonate of soda. This part of the process requires considerable tact in its management, as the value of the article depends upon the completeness of the decomposition of the sulphate of soda, and the quantity of carbonate of soda that is formed. The process lasts about seven hours, and the residuum, thus obtained, resembles in its appearance, fine barilla.

A considerable quantity of the artificial barilla, has been imported into the United States. In consequence, however, of the badness of the article in some instances, but especially from the quantity of sulphur that even the best contain, it is entirely fallen into disrepute. So little is it esteemed in this market, that the soap makers, who are the principal consumers, as several of them have declared to me, would not accept the article as a present, though they are sensible that it contains a large proportion of alkali. They find the ley, obtained by the lixiviation of the artificial barilla, contains so much sulphur, that when boiled and mixed with the other materials for making soap, the quantity of sulphuretted hydrogen disengaged, is so great, as to render the works almost untenantable, while the soap becomes of a dirty blue colour, and is rendered unsaleable.

Knowing that this substance is generally employed in the soap manufactories of Marseilles, and that these inconveniences are not complained of there, I was induced to inquire into the cause of this, in order to ascertain whether the evil complained of, by our manufacturers, might not be remedied. My attention was naturally first directed to the difference of the two manufactories; the following are the principal points of difference. In France, soap is generally made from soda and olive oil; it is coloured, and that most sought after is called *bleu pale*. In this conntry, we generally use the animal oils, and in all but the very fine soaps, our manufacturers are in the habit of using a considerable proportion of rosin; the most saleable of this kind of soap is of a bright yellow colour. In France, the soap is marbled, by adding to it, while in a mass, a solution of green vitriol, sulphate of iron. Now it appears from the statement of M. Laurens, who is practically acquainted with the subject, that in order to impart to the soap the precise tint, so much sought after, the *bleu pale*, the presence of the sulphuretted hydrogen, or rather of the alkaline hydrosulphuret, (for both of the alkalies are found to answer the purpose,) is indispensable. In this process, the sulphuretted hydrogen, when united with the iron and oil, imparts a greenish blue colour, which does not combine with the soap, but is dispersed through it, during ebullition, in small masses, so as to produce the marbled appearance. M. Laurens remarks, that the more scientific manufacturers at Marseilles, are in the habit of adding sulphuretted hydrogen, after treating the soap with the green vitriol, should it not be found to possess the proper colour. This seems to afford a ready and natural solution of the fact, that artificial barilla is used with advantage in the soap manufactories of France, while in this country it is so objectionable. I have had recourse to a number of experiments with different substances, for the purpose of devising a cheap method of getting rid of the sulphur, combined with artificial soda, so inconvenient to our soap makers, but without arriving at any very satisfactory results. Some advantage may be obtained if the ley be introduced into open vats, into which the clippings of tin plate, or iron have been thrown, and left standing exposed to the air for several days, and occasionally agitated.

Economy of materials is the basis of successful manufacturing, and, as the intrinsic value of the crude sodas *depends entirely* upon the quantity of pure alkali they contain, the manufacturer should be able to form a correct judgment in this respect. For this, however, our dealers and manufacturers have a very inadequate standard—they depend almost exclusively on the senses, and the history of the article. The appearance, taste, and weight are their chief guides; after a long experience, and having paid dearly for that experience, no doubt they can form some general idea of the value of the article; but after all, their judgment, thus formed, must be loose. They generally break a piece of the barilla, and apply the tongue to the fracture; if the soda be in a caustic state, even though in small quantity, it will excite a much stronger sensation of taste than when it exists in larger quantity, in the form of a carbonate. Nor is the history of the article more to be relied on, as there are several different qualities brought from the same market. Indeed, I have known some instances in which the most experienced soap manufacturers, and even large manufacturing chemists, have been most egregiously deceived, by judging of the article in this loose way. I lately assayed a sample of artificial barilla, that was sold at eighty dollars per ton, the price of the best in which there was scarcely an appreciable quantity of soda, while a sample of Alicant barilla, yielded fifty eight per cent. of pure soda.

☞ In the article on Kelp, in our last, the reader is desired to make the following correction: In the article Fuci nodosus, for *air bubbers*, should be *air bladders*. After *Fuci lorcus*, ending in these words, "this yields well in excellent kelp." Next should follow,

Fuci filum. This is the long round kind, sometimes called catgut. It consists of a simple frond from twenty to thirty feet long, without branches. It affords considerable quantities of kelp.

FIRE BLIGHT.

This disorder is extending itself in this vicinity, to such a degree as to threaten the destruction of all our pear trees, unless some mode shall be discovered to arrest its progress. We are satisfied that the true cause of the disease has not yet been discovered. Dr Fiske, Dr Greene, and others, of our best horticulturists, have made the most minute examination, and have been unable to discover any trace of the work of an insect. Instances have come under our own observation, where the disorder commenced in spots upon the bark, which became discolored and dead, while it was apparently sound and healthy both above and below. In one instance, these spots were found to extend dewn the body of the tree to the root, while most of the branches remained green and apparently healthy. Cutting off the dying branches has sometimes appeared to check the disorder, but at other times no such effect has been visible, so that it still remains a matter of doubt whether it is of any use. Still, as it cannot be injurious, and as the appearance of the tree is improved by the removal, it is safest and best to continue the practice. Quince trees are also extensively affected by the same disorder. We hope the attention of our scientific men may be turned to the subject till the cause shall be determined beyond a doubt.—*Worcester Spy.*

ARKANSAS.

This territory has been the scenes of meetings, where the hostility of individuals has been urged to the destruction of life and private quarrels have been quenched in blood. A late fight between Wharton Rector and Robert Chittenden, Secretary of the government, terminated in the death of the latter, who last fall, had killed Henry W. Conway, delegate in Congress. A recontre occurred betwen Andrew Scott, late Judge of the Superior Court, who in 1824, killed Major Selden, one of his associates, and Gen. Hogan, a member of the General Assembly, when the latter was stabbed and died on the spot. The state of society where blood is shed so freely, must be deplorable. *Ægis.*

CROPS.

The crops of grain in this region have generally been gathered in good order.

The quantity of hay cut and cured this season has perhaps never been exceeded in any former year.

The growth of Indian corn has also been very vigorous, and no doubt will yield an abundant crop.—*Hunterdon (N. J.) Gazette.*

FLORIDA.

In Florida alone there are more than 7,000,000 of acres suitable for the cultivation of coffee, and 8,000,000 for the growth of the sugar cane.

From Deane's New England Farmer.

HEMP.

This plant is tap-rooted, and therefore does best in a deep and free soil. It is luxuriant, and quick in its growth, and therefore requires a rich, and well prepared soil. The soils which have been found to suit it best, are a rich gravelly loam, or a rich black mould, which is dry and deep. It is an error to think that it needs a wet soil, for it bears drought almost equally with any plant that we cultivate.

Mr. Elliot found by experiment, that it answered very well on a drained swamp. He tells of a man in the Jerseys, who raised as much hemp, yearly, on half an acre of such land, as brought him fifty pounds, York money. It is not uncommon for one acre to yield half a ton, which will sell for twenty pounds in cash, at the lowest. I am told by one who is much acquainted with it, that it is more easily broken and swingled than flax; and that, oftentimes, the brake will do all that is necessary in cleaning it.

To prepare land for a crop of hemp, the land should be ploughed to a good depth in the fall of the year preceding. If it be green-sward land, it should be ploughed as early as August or Septem. that the sward may be perfectly rotten. And if it were ploughed in ridges it would be the better, and fit for sowing the earlier. And by cross ploughing and harrowing in the spring, it should be made extremely fine and mellow. A little dung should be applied, if the land be not in the best heart; and the fall is the best time to apply it. But if composts are used, they should be laid on just before sowing.

The time of sowing the seed is as early in the spring as the soil can be got into good order, as it is a plant that is not easily injured by frost; but the middle of May will not be too late.

The seed for sowing should be of the last year's growth, as older seed is not wont to come up at all. I once sowed seed which was brought from England. It looked as well as any I ever saw—but not one in ten thousand ever sprouted. The quantity of seed for an acre, in the broad-cast way, is three bushels; but half that quantity, in the drill method, will be enough. If the land be poor, a smaller quantity of seed will serve. The ground should be watched after sowing, that birds do not take away the seeds.

The drill method is on some accounts preferable to the other. For though in the first crop it will fall short, it exhausts the land less; and therefore, in a long run, it may be more profitable. But in this way it produces more seed, and this method is certainly advantageous on account of the more convenient pulling of the hemp. If sown on narrow ridges, or beds, and the trenches shoveled out after sowing and harrowing, I suspect the broad-cast way would have the preference.—But of this I have had no experience.

As the correspondent parts of generation are on different plants, they are of two distinct sexes, male and female, and require different treatment. I will venture to assert, (contrary to M. Mercandier) that the male is the plant which bears the flowers, and the female that which bears the fruit, or seed.

That which bears the flowers, will be fit for pulling about the end of July. Its ripeness is known by its growing yellow at the top, and white at the root, by the falling of the flowers, and the withering of the leaves. If care be taken in pulling, not to hurt those plants which are left, they will thrive the better after it, as they will have more room, and as the earth will be stirred about their roots. And the drill method is favorable to this work, as the pullers need not tread among the thickest of the hemp. Sowing beds has the same advantage.

After pulling, it must be put into the water without delay, to steep. Ponds and still waters are best. It will not take more than four or five days to water it enough. But it must be watched, lest it should be overdone. After watering, it must be spread and dried in the sun.

The fruitful kind does not ripen till about five or six weeks later. Its ripeness is known by the seed's turning brown. After it is well dried, and the seed taken off by a kind of coarse comb—it must be watered. It will take almost three times as much watering as the first kind. The one kind is more fit to be manufactured into thread and cloth, the other more fit for rigging of ships, and ropes. But the latest kind may be made pliable and fine, if labor enough be bestowed upon it.—Instead of steeping, spreading hemp in the dew will answer, as I have found by experience; and this method is practised in England.

The dressing of hemp may be performed in the the same manner as that of flax, if it be not uncommonly large and long. A person who is well acquainted with the culture and manufacture of hemp, assured me, that when his neighbor raised it on a drained swamp, he had it twelve feet long; and that he might manage it easily in dressing, he cut it in the middle. It was then as long as ordinary hemp, and as strong for every purpose.

If some of the stalks of hemp should be too large and stubborn for the brake, they may be put by themselves to be peeled by hand. The doing of it may be an amusement for children and invalids.

But to facilitate the dressing of hemp, mills should be erected for doing it. Or the machinery may be an appendage to some other mill. Two brakes should be moved together, a coarser and a finer, placed head to head, that the handfuls may be easily shifted from one to the other. It is light work for two boys to tend them. But the breaking of large hemp by hand, is severe labor for the strongest men.

If no convenient stream be at hand, a mill may be constructed to be worked by a horse.

It was formerly the custom to beat hemp abundantly with mallets, or with pestles in large mortars, or in fulling mills, to make it soft and fit for spinning. But Mr. Mercandier has shewn how it may be more easily done, by steeping it in warm water, or in lie, and washing it.

The great profit on a crop of hemp, and its being an article that will readily command cash, should recommend the culture of it to all our farmers. Besides the hemp itself, of the value of twenty pounds per acre, after it is dressed, the seed of an acre must be allowed to be of considerable value. Persons need not fear their crops will lie upon their hands, when they consider the vast sums of money which are yearly sent to other countries for this article, almost enough to deprive the country of a medium, and how naturally the demand for it will increase as it becomes more plenty. There is no reason to doubt of success in raising hemp, if the soil be suitable, and well prepared—for it is liable to no distemper—cattle will not destroy it, unless it be with their feet, and it is an antidote to all sorts of devouring insects. Neither is the plant difficult as to climate. Though the hottest climates do not suit it, temperate and cool ones do—and it has been found, by the small trials that have been made, to thrive well in the various parts of New England. The most northern parts are very suitable for the growing of hemp. The southern are equally so.

A new method of rotting hemp was communicated by M. Bralle, and published in a foreign Journal, and is in substance as follows: To twenty-five gallons of water boiling hot, add twelve ounces of green soap—and when the soap is dissolved, twenty-two pounds of hemp are to be immersed, so as to be entirely covered with the liquor, the vessel closed, the fire put out, and the hemp left to macerate for two hours. Several steepings may be made in succession, care being taken to add soap, each time, to replace what has been absorbed, and to heat the water to the former temperature. The same water may be employed for fifteen days continually.

When the bundles of hemp are taken out, they are covered with straw, that they may cool gradually, without losing their humidity. Next day they are to be spread on a floor, the hands shifted, and a heavy roller passed over them—after which the hemp separates easily from the reed by beating. The hemp thus separated, is spread on the grass, and turned, and after five days removed to the ware house. In steeping the hemp, the bundles should be kept in a vertical position, as the operation is found to succeed better so than when they are horizontal.

The advantages of this method are, First, The superior speed of the process to that in common use; Second, Its being practicable at all seasons; Third, Its not being injurious to health, or producing any bad smell; Fourth, A saving of expense, when a proper apparatus is used; Fifth, A superior quality of the hemp so prepared, and less waste, so that nearly a fourth more hemp is obtained from the same raw materials; Sixth, The extending the culture of hemp to all situations, which can now be carried on only in the vicinity of running water.

A very good apparatus, for the process, is formed by a boiler, with covers for steeping vessels.

A process similar to the above described, would probably, save the trouble and expense of water-rotting flax. Lie made of wood ashes, would perhaps, answer the purpose of water impregnated with soap.

The Farmer's Assistant states that in the bog meadows in Orange county, N. Y. the hemp is cut close to the ground with an instrument made for the purpose. That when dried it is gathered in bundles, bound with straw and stacked in the field till about Christmas. It is then spread on the snow, and when the snow dissolves in March, it is generally found sufficiently rotted.

For further directions relative to the culture of hemp, see a letter from Hon. Justin Ely, published in the Mass. Agri. Repository, Vol. iii. p. 105.

A considerable advance has taken place in the price of the Liverpool and Manchester rail-way shares in the last week; they have been sold at a premium of £40 10*s.* a share, and none can now be had at that price.

The article of *white chocolate*, is among the novelties offered for sale in Paris.

THE SEASON.

Our agricultural information from Nova Scotia, is exceedingly gratifying. The weather has been, as in some districts in this Province, unusually moist;—the rivers have been high; but the vegetation has been luxuriant. The wheat crop is, at present, exceedingly promising; but the abundance of the harvest, depends altogether on the future state of the weather. If the season be dry the labours of the husbandman will be amply repaid; but if it continue wet, the promising crop will be ruined by rust, and the farmers' swelling hopes blasted.—The Wellington Dyke, in Cornwallis, contains no fewer than five or six hundred acres of wheat in one body, and presents to the eye of the traveller, when viewed in connection with the surrounding country, a scene of grandeur and variety, not surpassed by any in the Colonies.

Indian corn also promises well.—The hay has also been unusually early and abundant.—One gentleman, at Kentville, several weeks ago, planted a field with potatos, after having reaped from it an excellent crop of hay.—At Wilmot and Aylesford, where, from the peculiarly sandy nature of the soil, all sorts of crops are generally late, the prospect is unusually cheering.

Fruit trees, however, of almost every description, have suffered severely from the early cold rains in the Spring, and, such of them as have escaped the inclemency of that season, have been attacked by the insect foe, which, by piercing the tender stone of the plum and peach, has destroyed its organization, and the subsequent developement of fruit.—The extent of its ravages, we are sorry to state, has been particularly evident, in the highly cultivated and beautiful garden of the Hon. Charles Prescott, of Cornwallis, where the Apricot and Nectarine have heretofore been brought to maturity in an open exposure, but, this season, almost entirely ruined by insects.

On the whole, however, we have every reason to believe, that horticultural improvement is following, in Nova Scotia, rapidly, the late advances in Agricultural pursuits.—On viewing the present state of the Province in these respects, and contrasting it with its condition fifty years ago, the imagination of every inhabitant, whether *native* or *emigrant*, must be delighted in anticipating what may yet be expected,from an industrious cultivation of the soil. By manly resolution the early settlers have been able to surmount the difficulties and privations, necessarily connected with their first location, and which are known only to those who have encountered them. Under the operation of their axes and ploughshares, the wilderness has literally been made to "blossom as the rose."

Let the praiseworthy example of our sister Province be imitated by us,—the toil of a few years would be richly rewarded,—to our inhabitants we would say, "Go and do likewise."—*St. John (N. B.) Courier.*

CROPS IN WORCESTER AND MIDDLESEX.

During an excursion, a few days since, thro' the heart of the Commonwealth, to the neighbourhood of the Wachusett, we could not help remarking the healthy and vigorous appearance of the products of the earth. It is allowed on all hands that hay was never more abundant, but badly cured—Indian corn looks remarkably fine and luxuriant, and nothing is wanting but the hot sun of August to bring forth an uncommon crop; small grain is not so good; rye is light, and the damp atmosphere has filled it, in many places, with ergot; barley and oats will be an average crop. The Middlesex hop growers mean this year to make up in quantity for any deficiency in quality; the arid knolls of Lancaster, Littleton and Harvard, present armies of hop poles, well covered with the vine; the brewers may expect an abundant supply. On the whole, the face of nature wears a most cheering aspect, and calls for the united praises of every intelligent being to adore the goodness of that overruling Providence, which so abundantly crowns the labors of the husbandman with success, and munificently supplies the wants of all.—*Newburyport Herald.*

GROWTH AND MANUFACTURE OF SILK.

The Editor of the Western Review is enthusiastic in his predictions of the rapid increase of this article of our home manufacture. He says,

"The impulse is excited. Enquiry is afloat.—Instead of Gros de Naples and Florence silks, and Canton and Nankin Crapes, we should be glad to live to see our ladies clad in Cincinnati lustrings, in Kentucky levantines, and Mississippi, Indiana and Louisiana Persian silks. Our fair might then, with something more of palliation, contemplate themselves in the mirror, or in the transparent fountains, in the splendor of a vesture wrought and colored by their own industry. Brilliance, beauty, and industry, would enable them to bind their victims by a three-fold cord, not to be broken."

TOBACCO.

Gardeners in this vicinity use the powder or dust of tobacco to save the young and tender plants from being injured by insects. While the dew is on the ground the tobacco is thrown over the beds where the plants are just coming up; by this means their garden products are often saved from total destruction. Many plants are so completely eaten off on their first breaking through the surface, that the sower is often deceived, supposing the seed never vegetated. With farmers no crop is subject to greater injury than that of turnips. We see not why this tobacco dust will not have the same effect to save them; perhaps the price may be an objection; it now commands one dollar per bushel, but formerly could be obtained of the tobacconists for twelve and a half cents.

N. Y. Farmer.

GREEN CROPS AS A MANURE.

The expediency and profit of any particular method to improve and enrich a soil depend on circumstances. We should suppose this season to be a very favorable one for ploughing in green crops. Old and worn out lands, that usually produce but little grass, are now richly covered. Let this be ploughed in, and it will abundantly reward the farmer another season, when it will be more wanted.—*Ib.*

Metheglin.—Take a hundred pounds of honey for a barrel of pure water, or in that proportion, and boil them an hour. When the liquor is cool, barrel it; adding some ginger, cloves, and mace; though it will answer tolerably well without these. Some yeast must be put in the cask to ferment it. Let it have a little vent while fermenting; but close the vent as soon as most of the fermentation is over. It will improve by being bottled, after five or six months.

PRESERVATION OF GRAPES.

In a cask or barrel, having its crevices well closed, to prevent access of the external air, place a layer of bran, which has been well dried in an oven; upon this place a layer of bunches of grapes, well cleaned, and gathered in the afternoon of a dry day, before they are perfectly ripe; proceed then with alternate layers of bran and grapes till the barrel is full, taking care that the grapes do not touch each other, and to let the last layer be of bran; then close the barrel so that the air may not be able to penetrate. Grapes thus packed will keep for a twelvemonth. To restore their freshness, cut the end of each bunch, and put that of white grapes into white wine, and that of black grapes into red wine, as flowers are put into water to keep them fresh.

Observations. It is customary in France to pack grapes, for the London markets, in *saw-dust.* If the precaution of drying the saw-dust by a gentle heat, before use, be had recourse to, this expedient may answer very well; but if this is not done, and if the wood has been cut fresh, the turpentine, and other odours of the wood, cannot fail to injure the fruit. Oak saw-dust will answer best.

COCKROACHES.

A respectable professional gentleman informed us yesterday that he has recently discovered that the spirits of turpentine is an effectual remedy against the depredations of Cockroaches. He recommended to put a little of it upon the shelves or sides of your book cases, bureaus, armoir or other furniture, in which they take shelter, which may readily be done with a feather, and these troublesome insects will soon quit, not only the furniture but the room. The remedy is simple and easily obtained by every person who wishes it. It is not unpleasant to the smell—soon evaporates, and does no injury to furniture or clothing. This is a valuable discovery, if it proves, in all cases, as effectual as our informant assured us it did in his house.—*Louisiana Ad.*

Method of cleaning Silks, Woollens, and Cottons, without damage to their texture and colour.

Grate raw potatoes to a fine pulp in clean water, and pass the liquid matter, through a coarse sieve, into another vessel of water; let the mixture stand still till the fine white particles of the potatoes are precipitated; then pour the mucilaginous liquor from the fecula, and preserve the liquor for use. The article to be cleaned should then be laid upon a linen cloth on a table, and having provided a clean sponge, dip it into the potato liquor and apply it to the article to be cleaned, till the dirt is perfectly separated; then wash it in clean water several times. Two middle sized potatoes will be sufficient for a pint of water.

Observations. The coarse pulp, which does not pass through the sieve, is of great use in cleaning worsted curtains, tapestry, carpets, and other coarse goods. The mucilaginous liquor will clean all sorts of silk, cotton, or woollen goods, without hurting or spoiling the colour; it may be also used in cleaning oil paintings, or furniture that is soiled. Dirtied painted wainscots may be cleaned by wetting a sponge in the liquor; then dipping it in a little fine clean sand, and afterwards rubbing the wainscot with it.

From the American Farmer.

PLUMS.

I have thought that some remarks, additional to those which I made in your paper of last week, on this fine fruit, might have the effect of inducing those gentlemen practically acquainted with the subject, to give the public the details of their successful practice. My information is, for the most part, theoretical, though founded, in some degree, on observation. If, therefore, not entirely useless, it is much inferior to what they can communicate.

The mode pursued by your correspondent (H. B.) of burying the fruit that is punctured and falls cannot be so efficacious as paving; for, in many instances, the inhumation, so far from being fatal, would only assist the insect's natural propensity to hide itself in the ground.

The plum tree is said to flourish in almost any soil where other fruit trees will grow. I have hardly ever seen a young and uninjured tree of that sort, whether in town or in the country, that was not healthy looking and vigorous, although its fruit might never come to perfection. There is nothing in our climate or soil, therefore, to prevent its thriving; and all that remains for us, is to devise some means of protecting its fruit.

If I were making a collection of apricot, plum, and nectarine trees, whether in the country or in town, I should plant them near the house, for greater security; and if possible, in the yard, that I might have a brick pavement under and around them. I should also place them much nearer together than trees stand in such an orchard; that is, ten or twelve feet, or even in some cases, six or eight feet; and, although I should endeavor to prevent them from growing very large, I would permit them to form tall stems. In such an arrangement, there would be several advantages. You might have a greater number and variety of trees in a smaller space—there would not be required so much paving—they would be more easily superintended, and would shelter each other from the excessive heat of the sun. And the fruit would not be so exposed to being pilfered.

Another method which I have begun to carry into effect, is to cultivate these sorts of frut on *trellises;* or, as they are usually called, *espaliers,* standing in the open field or garden, where they can be watched, and facing to the south. It is not of much importance however, how they front, for the open trellis-work admits the air and light to penetrate and pass in every direction, and the sun shines upon it from all its aspects. In this particular, the simple espalier is preferable to the *wall,* which in our climate, is generally too hot and close. These espaliers may be arranged in rows of any length, one behind the other, twenty or twenty-five feet apart; and the interval may be devoted to the raising of various vegetables. If any of your correspondents should desire it, I will hereafter give you the details of construction accompanied by a drawing. The espalier need not be confined to the fruits specified above; but will no doubt answer very well, in some places, for the peach, the pear, and even the fig. For the vine they are commonly used, and are the best way of cultivating grapes for the table.

The principal advantages of this mode are these: that it occupies less room—that you may pave along under the trees at less expense—that, as they are never suffered to grow higher than five or six feet, or seven or eight at the utmost, every part of them can be easily reached, to pluck off the fruit, to cut away dead and broken branches, to remove and destroy any insects that may fix upon them, and that they may be covered in the late frosts and cold nights of the spring. Trees of the kind of which we are now speaking, do not require protection in the winter; and hardly any fruit that does, is worth cultivating on a large scale. There is much danger to be apprehended even to the hardiest plants, from late frosts in the spring, when they are in blossom, or their fruit is tender, or their buds are just expanding; and a person who has not witnessed it, would be surprised to see how slight a protection will effectually secure them. A mat, thrown loosely over the top of the trellis, and hanging to the ground; or even leafed branches set up against the tree, will generally suffice. If you have water at a proper elevation, it is also very easy to irrigate trees or vines planted in this way.

For the culture and training of fruit trees on trellises, ample directions are given by Forsyth and M'Mahon, each of whose treatises every man should possess who wishes to have good fruit.

In selecting a site for an espalier orchard, a situation would be the best, (I think) in which the trees should be exposed to the sun only until about three o'clock in the afternoon; for I am persuaded that many of the disasters that occur to our trees, are occasioned by the intensity of our summer suns. This protection might be afforded by planting the trellis within the afternoon shade of a wood or a line of buidlings; and, in some degree also, by giving it a proper front.

If these observations should be useful to any person who is anxious to be informed, I shall be much gratified. An Amateur.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 8, 1828.

ALMANACK FOR 1829.

The public are informed that the *New England Farmers' Almanack for the year of our Lord* 1829, By Thomas Green Fessenden, Editor of the New England Farmer, is in press, and will speedily be published. The favourable reception and extensive circulation of this Calendar for the current year have induced the Author and Proprietor to commence the requisite preparation for an enlarged and improved impression, calculated for the year 1829. Communications of useful and interesting articles for this popular and widely circulating Diary, are respectfully solicited and will be gratefully acknowledged. They may be sent by private conveyance, or post paid, directed to the Editor of the New England Farmer, or Bowles & Dearborn, Washington street, Boston.

POULTRY.

The following *easy* and *economical* method of rearing poultry has been communicated to the London Society for the Encouragement of Arts, &c. by Mrs D'Oyley, of Sion-hill, near Northallerton, who received the Society's silver medal for the same. Where poultry are reared expressly for the market, this method is certainly deserving of attention.

Mrs D'Oyley keeps a large stock of poultry, which are regularly fed every morning upon steamed potatos, chopped small, and at noon upon barley. In the poultry-yard is a small building, like a pigeon-house, in which the hens lay, with a frame with nets to slide in before each hole: the building is kept dry, light, and well ventilated; and once a week the floor is strewed with fresh ashes. When she wishes to procure chickens, she sets many hens together, confining each to her respective nest, by drawing the sliding net before the hole; and they are daily let out for air, exercise, and food.

As soon as the chickens are hatched they are taken away, and the hens have a second lot of eggs allowed them to sit again, by which means they produce as numerous a brood as before.—Mrs D. puts the chickens in long wicker cages, placed against a hot wall at the back of the kitchen fire, and within them has *artificial mothers,* under which the chickens run. These mothers are made of boards, about ten inches wide and fifteen inches long, supported by two legs in the front, four inches in height, and by a board at the back two inches high. The roof and back are lined with lamb-skins, dressed with the wool upon them, and the roof is thickly perforated with holes; they have no bottom, but have a flannel curtain in front and at the ends for the chickens to run under; which they apparently do by instinct. The cage is kept dry and clean, either with sand or with moss, and is of a proper size for fifty or sixty newly hatched chickens.

When a week old, they are carried together with their artificial mother to a grass-plat, in fine weather; and the mother is kept warm by placing a long narrow tin vessel at the back, filled with hot water, which will retain its heat for three or four hours at a time; and, towards evening, they are removed back again to the hot wall. When *three* weeks old, they are put into a small room appropriated to that purpose, which is fitted up with frames similar to the artificial mother, placed round the floor, and with perches conveniently arranged for them to roost upon.

When Mrs D'Oyley first attempted to rear poultry in this way she lost several, owing to the roof of the mother not being sufficiently ventilated; and experienced many losses from improper food, until she thought of getting coarse barley-meal, and steaming it until it became soft; with which, and with minced potatos, they are fed alternately, and are frequently excited to eat by pellets of dough that are thrown to them.

Upon this food the young chickens are stated to grow surprisingly, and soon become fit for the table or market; and Mrs D. conceives that her method might be pursued near populous towns with immense profit. A young person, it is stated, of twelve or fourteen years old, might bring up some thousands in a season; for hens may be set four times in the year, and be made to rear two broods at each setting. The proper heat of the wall is 80 degrees of Fahrenheit's thermometer; and the troughs for the food are placed without side the cages, from which to the artificial mother, a small quantity should be littered, in order to point to the trough.

Agricultural Memoranda.—In Saxony, the shepherds have no fixed wages, but are allowed a profit on the produce of the flocks. From the adoption of this arrangement, the sheep owners derive great advantage, as the shepherds have no inducement to deceive them; but on the contrary are interested in taking care of the flock. How far

this practice is feasible in our country, it would be rash to assert; it is, however, worthy of investigation and perhaps of trial.

The juice of carrots, added to cream, in winter, will give the butter made therefrom, the flavor and appearance of that made in summer. [Feeding the cows with carrots is better].

A table spoonful of unslacked lime, given to horses, regularly with their water or food, for three or four days, (night and morning) will completely expel the bots.

Water, in which potatos have been boiled, will protect cabbages, turnips, and vines, from the ravages of flies and bugs.

It is a safe maxim, that grain should never be sown but when the ground is laid down to grass, or ploughed from it.

It is remarked by Sir John Sinclair, that neither wheat or rye straw should be given to mules, as it disagrees with them, and will render them unfit for labor.

To insure a good supply of manure for the ensuing year, profit of every favorable opportunity to draw bog and swamp earth into the barn yard.

INOCULATION OF FRUIT TREES.

The best season for inoculating or budding fruit trees extends from the middle of July to the end of August, and includes all those days when the bark can be separated from the tree without injury to the buds. The praises often bestowed on this operation as a means of changing the kinds and introducing new varieties of fruits into the orchard, are often too general to be correct.—Grafting has been found much preferable on the pear, apple, and all stocks which will bear the application of the saw and knife. The scion once set, and any man can insert a graft with success, it grows rapidly and vigorously; requires no other care than pruning the shoots which might drink too deeply of the juices perhaps once during the season,—and having passed the first year rises into a fair and healthy top, firm enough to resist the pelting of the storm and the tossing of winds. The bud demands constant care, to loosen the bandages, to thin and lop away the branches above its insertion, and after much pains bestowed is liable to numerous accidents,—a careless finger may touch it too rudely—an insect may gnaw away its head,—a blast of wind may separate its connection, and if it escape all these perils, it will be less firm than the graft. For the peach, plum and other trees from which gum exudes on being wounded, and for bushes and plants too slender to admit of the insertion of grafts, budding may be applied with advantage, and indeed is the only method which can be used to obtain the desired varieties of fruits. The Rose, well deserving the rank assigned to it in poetry, as the empress of flowers, having in its almost countless varieties a whole republic of queens, may easily be changed by this process, so that the same bush may be covered with blossoms of all possible tints and every form of beauty, and a single garden pot exhibit all the colors of the rainbow, and all the combination of leaves which wide shrubberies can exhibit. The wild briars which spring spontaneously by the way sides form hardy and vigorous stocks for the insertion of the more delicate of the cultivated species of roses, and the experiments for ornamenting their stems with chaplets of fair blossoms may furnish the reader with amusement if it lead to no more useful result.—*Nat. Ægis.*

Plums, Peaches, &c. how kept fresh through the year.—Beat well up together equal quantities of honey and spring water; pour the mixture into an earthen vessel; put in the fruits all freshly gathered, and cover them quite close. When any of the fruit is taken out, wash it in cold water, and it is fit for immediate use.

The fumes of brimstone are useful in removing spots or stains in linen, &c.: thus, if a red rose be held in the fumes of a brimstone match, the colour will soon begin to change, and, at length, the flower will become white. By the same process, fruit stains or iron moulds may be removed from linen or cotton cloths, if the spots be previously moistened with water.

Negotiations have been once more commenced between His Majesty's Ministers and the Government of the United States, for reopening the commerce between the British West India Islands and the ports of the Union. *Montreal Courant.*

The editor of the Milledgeville Recorder states, "that the district of country round Milledgeville, including a territory of forty miles square, is indebted to the banks to the amount of two millions of dollars."

Farmer Wanted.

An intelligent, capable man is wanted to take charge of a Farm a few miles from the city. He must be able to produce undoubted references, as to his knowledge of the business, habits of industry, &c. With one having the requisite qualifications an arrangemant might be made for taking the farm on shares.

FOR SALE,

An excellent Mare with her Colt, by the celebrated Horse Bellfounder. Also, a Bull, two years old, by Denton—perfectly kind and good tempered. Likewise, one full blood Merino Ram, one Ewe, and one Lamb. Apply at the office of the N. E. Farmer. 3t aug. 8

DISTRICT OF MASSACHUSETTS, *to wit:*

District Clerk's Office.

Be it remembered, That on the eighteenth day of July, A. D. 1828, in the fifty-third year of the Independence of the United States of America, J. B. Russell, of the said district, has deposited in this office the title of a book, the right whereof he claims as proprietor, in the words following, to wit:

"The New American Gardener; contining practical Directions on the Culture of Fruits and Vegetables; including Landscape and Ornamental Gardening, Grape Vines, Silk, Strawberries, &c. &c. By Thomas G. Fessenden, Editor of the New England Farmer.

"God Almighty first planted a Garden; and indeed it is the purest of human pleasures: it is the greatest refreshment to the spirits of man; without which buildings and palaces are but gross handy-works.—Bacon's Essays."

In conformity to the act of Congress of the United States, entitled, "An Act for the encouragement of learning, by securing the copies of maps, charts, and book, to the authors and proprietors of such copies during the times therein mentioned;" and also to an act, entitled, "An Act supplementary to an act, entitled, An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned; and extending the benefits thereof to the arts of designing, engraving, and etching historical and other prints. JNO. W. DAVIS.

Clerk of the District of Massachusetts.

Seeds for Fall Sowing.

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens —various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

Farm Wanted.

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D," Boston, hrough the post-office. 6t Aug. 1

Wanted.

A young man is wanted, to attend to the sales of a Milk Establishment, who can produce the most undoubted recommendations—none other need apply. Liberal wages will be given. Apply at the New England Farmer Seed Store, No. 52 North Market-street.

Barefoot and Serab.

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chesnut horse, is as follows.

FOALED 1820.

Barefoot, by Trump, dam Rosamond by Buzzard, out of Roseberry, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Childers—Bastd.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs.. Barefoot beating Harpooner.

In 1823, York Springs St. Ledger, of 25 gs. each, 6 subs.—Barefoot beating four others.—A, Pontefract sweepstakes of 30 guineas each ten feet, 10 subscribers. Barefoot beating Palatine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 80 subscribers. Barefoot beating 11 others.

In 1823, at New Market, Barefoot won a handicup plate value £50, beating Tressilian and five others.

In 1824, at Ascot Heath, Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicup stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

SERAB, (a beautiful bay Horse,) FOALED IN 1821.

Got by Phantom out of Jesse, by Totteridge—her dam Cracker by Highflyer, out of Nutcracker, by Matcsum.

In 1824, won the New Market stakes, 50 gs. each 21 subs.—Serab beating four others.

In 1825, at the New Market Crane meeting, the stakes, 100 sov'ngs. 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicup sweepstakes, 100 sov'ns 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others.

In 1827, Stocton, Serab won the gold cup. j.13

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.		
ASHES, pot, first sort,	ton.	92 50	97 50
Pearl, first sort,	"		100 00
BEANS, white,	bushel.	1 00	1 50
BEEF, mess, new,	barrel.	10 50	11 00
Cargo, No. 1, new,	"	8 50	9 75
Cargo, No. 2, new,	"	7 25	7 50
BUTTER, inspected No. 1, new,	pound.	12	14
CHEESE, new milk,	"	9	10
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5 50	5 62
Genesee,	"	4 62	5 00
Rye, best,	"		2 87
GRAIN, Corn,	bushel.		53
Rye,	"		50
Barley,	"	60	70
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	1 00	1 50
PLAISTER PARIS retails at	ton.	2 50	2 75
PORK, new, clear,	barrel.	18 00	19 00
Navy, mess, new,	"	13 50	14 00
Cargo, No. 1, new,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	56	60
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	38	40
Merino, half & quarter washed,	"	33	35
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	45	50
Pulled, Lamb's, second sort,	"	28	30
Pulled, for spinning, first sort,	"	37	40

PROVISION MARKET.

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	10
MUTTON,	"	5	10
POULTRY,	"	scarce	
BUTTER, keg and tub,	"	12	14
Lump, best,	"	18	22
EGGS,	dozen	12	14
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		65
POTATOS, new	"		40
CIDER, [according to quality,]	barrel.	2 00	2 50

MISCELLANIES.

THE SWEET BRIER.—By Brainerd.

Our sweet autumnal western-scented wind
Robs of its odors none so sweet a flower,
In all the blooming waste it left behind,
As that the sweet brier yields it; and the shower
Wets not a rose that buds in beauty's bower
One half so lovely—yet it grows along
The poor girl's path-way—by the poor man's door.
Such are the simple folks it dwells among;
And humble as the bud, so humble be the song.

I love it, for it takes its untouch'd stand
Not in the vase that sculptors decorate—
Its sweetness all is of my native land,
And e'en its fragrant leaf has not its mate
Among the perfumes which the rich and great
Buy from the odors of the spicy East.
You love *your* flowers and plants—and will you hate
The little four leav'd rose that I love best,
That freshest will awake, and sweetest go to rest?

LINES

From the Saco Palladium.

Give me a snug little farm, with sufficient learning to understand my bible—a little wife that can milk the cow, and rock the cradle—that can sleep at night, and work all day—that can discourse music on the cheerful spinning wheel, and hang your Greek and Latin. The present times are too unnatural and luxurious.

Our ancestors liv'd on bread and broth,
And woo'd their healthy wives in home-spun cloth;
Our mothers nurtur'd to the nodding reel,
Gave all their daughters lessons on the wheel.
Though spinning did not much reduce the waist,
It made the food much sweeter to the taste;
They plied with honest zeal the mop and broom,
And drove the shuttle thro' the noisy loom.
They never once complain'd as we do now,
We have no girl to cook, or milk the cow.
Each mother taught her red cheek'd son and daughter
To bake, and brew, and draw a pail of water.
No damsel shunn'd the wash-tub, broom, or pail,
To keep unsullied a long grown finger nail.
They sought no gaudy dress, no wasp-like form,
But ate to live, and work'd to keep them warm.
No idle youth, no tight-lac'd mincing fair,
Became a living corpse for want of air.
No fidgets, faintings, fits, or frightful blues—
No painful corns from wearing Chinese shoes.

March of intellect.—A gentleman on visiting the school of Mr. Wood, in Edinburgh, had a book put into his hand for the purpose of examining a class. The word "inheritance" occuring in the verse, the querist interrogated the youngster as follows:

Ques.—What is inheritance?

Ans.—Patrimony.

Ques.—What is patrimony?

Ans.—Something left by a father.

Ques.—What would you call it if left by a mother?

Ans.—Matrimony.

The Dutchman's shower.—Our steady rain has been interrupted by two or three days of good weather, and pleasantly cool. We have found a good description of the previous month, in the Dutchman's weather journal, "had a dunder shower for tree weeks, and then it set in for a settled rain."

Messrs. F. & J. Andrews of Lancaster, propose to publish an Edition of Mrs. Rowlandson's Narrative of her captivity and sufferings among the Indians, by whom that town was destroyed in 1676.

RATTLESNAKES.

The present season has discovered an unusual number of these venomous reptiles; several persons have been bitten, and some lives lost. The opinion of naturalists and others as to the manner in which this snake inflicts the wound, or rather when inflicted, ejects the poison into it, does not appear to be settled. Some suppose that the poison is thrown into the wound from a bag seated at the root of its tongue, and located there by nature for its reception. Others believe that the poison is contained in the upper jaw, and when the bite is inflicted it is injected through a small orifice in the tooth into the wound.

The latter hypothesis we believe is most correct. The upper jaw of the rattlesnake is provided on each side with one, two and three fangs, similar in size and appearance to the claw of a cat's foot. They are situated in the jaw, with their points inward. When the snake prepares to bite, he coils himself up with his head drawn back, he maintains his ground with resolute firmness, but with his rattle, warns you of his presence.—The lower jaw performs no part in the operation of biting—it is done entirely by the spring of the animal.

A few days since a gentleman of this town caught a rattlesnake, and with a forked stick fastened him to the ground, while with a knife he extracted the fangs, after which the snake bit a person with his masticators, without injury resulting from it. We examined two of the fangs of this snake, and the cylinder in them was distinctly visible to the naked eye, and in order to be more certain we inserted a horse hair with ease through it, their cavity passing through the tooth from its root, and coming out close by the point. It has been repeatedly said, and correctly too, that there is no part, however minute, of the animal creation, which nature has not adapted to some useful purpose. What then are those cavities in the fangs used for, which are so entirely different from the ordinary operations of nature? They are clearly intended for the transmission of the poison to the wound inflicted.—*Miner's Journal.*

Gigantic hemp.—There is now growing on the property of Stephen Girard, in Passyunk township, Philadelphia county, a stalk of hemp, (amongst others) *nine feet four inches high*, and has not yet attained its ultimate height. The stalk is *four inches and a half in circumference*, just above the surface of the ground.

Cure for the fever and ague.—Take a gill of very strong coffee, mixed with an equal quantity of lime juice—the dose to be taken just before the fit of ague is expected. Dr. Ponqueville's "Travels in the Morea," contains the following: I have often seen intermitting fevers subdued entirely by a mixture of coffee and lemon juice, which is the general remedy for them, all over the country. The proportions are three quarters of an ounce of coffee, ground very fine—two ounces of lemon juice, and three of water. The mixture to be drank warm, and fasting.—*Charleston Mer.*

Lowell.—Above 125,000 yards of cotton cloth, and about 3000 yards of cassimere, are manufactured weekly, in Lowell.

It is stated, that Mrs Hemans, so long distinguished as the first poetess of the age, is about to make Edinburgh her place of residence.

SEXUALITY OF PLANTS.

This remarkable structure of plants exemplifies the same indispensable process in the vegetable as in the animal kingdom. One of the most singular plants which exhibits this structure in a very striking manner, is the *Valisneria spiralis*, a species which is common to Europe as well as to this country. It is an aquatic, growing on the margin of rivers, and bearing its fertile or female flowers on a very long spiral foot-stalk, so that whatever depth the tide may cause in the waters, it always floats; the male flower, on the contrary, is attached to the stem, and is submersed until it is ready to blow, when it detaches itself from the stem under water, rises to the top, and carries its pollen to the female plant.

The same remarkable mode of fructification exists in a plant peculiar to this country. This is also an aquatic, very small, and much resembling a species of moss. The whole plant is immersed in fresh water streams. The female flower is attached to a spiral stem so slender as scarcely to exceed the finest hair in diameter; the male is borne on the stem under water, and migrates at its maturity to the surface, sheds its pollen, which floats around the female plant until the office of fructification is performed, when it withers and dies. It is the *Udora canadensis* of Nuttall, and may be found in the months of July and August in most of the tributary streams of our rivers.—*N. Y. Farmer.*

RASPBERRY WINE.

Take equal quantities of fruit and water, bruise and let them stand two days, then strain it, and to every gallon put four pounds of coarse sugar, when dissolved, put the liquor in a barrel, and when fine, which will be generally in three months, bottle it, and in each bottle put a large spoonful of brandy.—*Ib.*

COFFEE.

It was owing in some measure to a distinguished French botanist, that we are so abundantly furnished with the coffee berry. Two plants were, under his care, taken to the West Indies, from the botanic gardens at Paris, but on the voyage the supply of water became nearly exhausted; this person was so anxious to preserve the plants that he deprived himself of his allowance in order to water the coffee-plants. From these two, all the coffee grown in the West Indies has sprung.—Formerly, coffee could only be got at a great expense from Mocha in Arabia.

Turnip Seed, &c.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston, an extensive assortment of Turnip Seeds, some of which are the growth of the present season—the finest sorts either for family use or stock. The most improved sorts for the former are the White Stone, White Dutch, Yellow Stone, Yellow Malta. The *Yellow Stone* is one of uncommon excellence and keeps well. Of the sorts for field culture, the White Norfolk, White Globe, and *Yellow Aberdeen or Bullock* are preferable. The Yellow Aberdeen is most approved among the farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. Also, Yellow Ruta Baga, or Russian Turnip, of the best description. The above seeds were saved in Europe expressly for us, and the utmost dependence may be placed upon their genuine quality. A variety of Long and Turnip Radishes, suitable for growing the three ensuing months. Prickly or Fall Spinach, Long Prickly and Early Cluster Cucumber; also the genuine Girkin Cucumber, or West India pickling one of the finest pickles.

Likewise 200 lbs. fresh common white flat English Turnip Seed, a part of it the growth of 1828:—to dealers and purchasers by the quantity, it will be put at a low rate.

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